

# Old Patrician



[www.s-i-inc.com/Patrician](http://www.s-i-inc.com/Patrician)

Volume 3, Number 2 – February 2010

## Dinner Dance Is Above Breakeven

We are proud to announce that the second annual dinner dance has past the breakeven point. In fact, we only have 10 seats available. So if you want to join us at the high point of the season, now would be the time to sign the list.

As we have noted earlier, this year's event will feature the live music of Martha Brown. We will begin collecting money on Monday, February 1, 2010. As usual, make your \$60.00 each checks payable to the Patrician Social Committee.

The weather has been cold recently. Two events were cancelled due to this spate of unfortunate atmospheric. Wine 'n Cheese and the last barbeque got the "hook." We trust that this will end now and the pool deck will be ideal from now until the end of the season.

January, however, was not without its parties. New Year's Eve and Day was a huge success. The night kicked off with a barbeque. For illumination it was suggested that we eat under the awning. This proved a very reasonable idea. Many of us trotted out our favorite grilling items. Checkout mine below.

Starting about 10:00 PM we began to count out 2009 and got set to welcome 2010. Our concept of coordinating our "adult beverage" proved to be such a good idea that we could not resist starting to drink the bubbly way before midnight. The rationale for this was that some people would not stay up until midnight, but this was just a rouse to crack the bottles!

New Year's Day found us once again enjoying Carol's annual feast. I counted well over 80 people crowding into the social room at the height of the party. In fact, some people had to stand as we could not cram in any more tables and chairs. It was too windy to spill out onto the pool deck, so we had to make do as best we could. I could not find anyone who did not think this was Carol's best New Year's Day party ever. A tip of the hat goes out to her from the Social Committee and all of us who call 3450 home.

In the interest of continuing to trot out new activities, we inaugurated Lifelong Learning on Tuesday, January 26<sup>th</sup>. I got the ball rolling with a presentation that I am going to give to the Civil War Roundtable of Palm Beach on February 10<sup>th</sup>.

It was titled: *Manna From Heaven - Northern Supply 1861 - 1862*. While this was a tad esoteric for most people's taste the eight people who came seem to enjoy it. It explained how the productive capacity of the North, a few very competent men, technology, and information won the war. It is a tale that very few people know and even fewer understand.

During February, Tony Palermo will present: *Portrait of a Soviet Master Spy: The Man Called 'Abel'* This promises to be a very exciting piece of history from the cold war. Tony participated as a Special Attorney in the 1957 Grand Jury investigation and trial of "Colonel Abel." We will post a date for this shortly.



Pier at Naples

## Something Revived from the Past

Twenty years ago the forerunner of *Old Patrician* ran two types of articles of interest. They ran biographies of residents and favorite recipes. I would like to rekindle that flame. Because we like to keep this to one page for posting on the bulletin board, we will have to keep this short. To get the ball rolling I am going to present my brother Steve's barbeque favorite.

### Fabulous Barbeque Steak

#### Ingredients:

2 lbs. Steak  
½ Cup Beef broth  
½ Cup Red wine  
1/3 Cup Soy sauce  
1½ tsp. Seasoned Salt  
¼ Cup Chopped green onions, tops and all  
1 Clove Garlic, minced  
3 Tbs. Lime juice  
2 Tbs. Brown sugar  
2 Tbs. Honey

#### Directions:

1. Mix together everything but the meat making a marinade.
2. Score the top of the meat into one-inch wide strips.
3. Marinate in the refrigerator at least eight hours in the marinade. (Best if you place the meat and the marinade in a plastic zip bag and remove all air).
4. Broil two minutes on each side. (Note: may take more time if you use a thicker cut of steak).

Serves 5 – 6.

**Don't forget. You can view all of the newsletters and the calendar on our website:**

[www.s-i-inc.com/Patrician](http://www.s-i-inc.com/Patrician)